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RECORD

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A.D. 1882, 19th MAY. N° 2376.

**Preparation of Claret for Combination with Lemonade, &c.***(This Invention received Provisional Protection only.)*

PROVISIONAL SPECIFICATION left by John Prosser at the Office of the Commissioners of Patents on the 19th May 1882.

JOHN PROSSER of "The Cedars" Portland Avenue Upper Clapton in the county of Middlesex IMPROVED TREATMENT OR PREPARATION OF CLARET FOR COMBINATION WITH LEMONADE OR LIKE AERATED LIQUIDS OR WITH LIME JUICE OR OTHER ESSENCE FOR NON-AERATED LIQUIDS

For the purposes of my invention I take the wine known as Claret produced at the vintages of Pauillac and of Leoville in the neighbourhood of Bordeaux and filter it through cases containing charcoal to remove the flock or sediment held in suspension. I then blend it with ordinary syrup and sugar and again filter it through charcoal to render the liquid bright and brilliant and slightly transparent to the eye. This clarified liquid is then put into ordinary lemonade, soda-water or like bottles in certain quantities and filled up in an aerated machine and corked and otherwise prepared to be sold in a similar manner as ordinary aerated liquids the claret and lemonade or claret and soda water being combined in the same bottle and ready for sale as one liquid instead of as two liquids separately drawn as is now done

The claret treated or prepared as above described can be mixed with lime juice or other like essences and bottled as a non-aerated liquid

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